

# DINNER MENU

## STARTERS

<b>ARANCINI BALLS</b>	\$12
PUMPKIN AND FETA WITH PESTO MAYO DIPPING SAUCE (V)	
<b>GARLIC BREAD</b>	\$9
CHEESY GARLIC OVEN BAKED CIABATTA ROLL TO SHARE (GF, V)	
<b>ASIAN STYLE SQUID</b> ENTREE(\$17) MAINS (\$24)	
CRISPY FRIED SQUID SERVED WITH A GARDEN SALAD AND CHIPS & SIRACHA MAYO (GF)	
<b>PORK BELLY BITES</b>	\$15
STICKY JUICY PORK BELLY BITES (GF)	
<b>CHICKEN RIBS</b>	\$12
CRISPY CHICKEN RIBS IN A BUFFALO SAUCE (ALSO AVAILABLE IN BBQ) (GF)	

## MAIN COURSE

<b>BEEF CHEEK</b>	\$28
TENDER ROAST BEEF SERVED WITH POTATOES MASH, VEGETABLES (GF)	
<b>GRILLED SALMON</b>	\$28
GRILLED SALMON SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES (GF)	
<b>PORTERHOUSE STEAK</b>	\$33
TENDER & COOKED TO YOUR LINKING SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES OR CHIPS & SALAD. CHOICE OF SAUCE. (GF) <b>(300GM)</b>	
<b>ROAST OF THE DAY</b>	\$26
ROASTED PORK SERVED WITH MASH POTATO, SATUEE GREENS & GRAVY (GF)	

## CLASSIC MAINS

<b>CHICKEN SCHNITZEL</b>	\$23
PANKO CRUMBED SCHNITZEL WITH CHIPS SALAD OR SEASONAL VEG & POTATOES	
<b>CHICKEN PARMIGIANA</b>	\$25
PANKO CRUMBED SCHNITZEL TOPPED WITH HAM, NAPOLI 3 CHEESE BLEND WITH CHIPS & SALAD OR SEASONAL VEG & POTATOES.	
<b>BEEF BURGER</b>	\$24
HOMEMADE BEEF PATTY WITH CHEESE, BACON, LETTUCE, TOMATO, BEETROOT RELISH, & CHIPS. (GF)	
<b>CHICKEN BURGER</b>	\$22
SOUTHERN FRIED CHICKEN LETTUCE, HOUSE SLAW, JALAPINO MAYO AND FRIES	

## SIDES

<b>BOWL OF SEASONAL VEGETABLES</b> (GF, V*)	\$7
<b>FRESH GARDEN SALAD (V*)</b>	\$6
<b>GREEK SALAD (GF)</b>	\$7
<b>BOWL OF CHIPS</b>	\$7

## SOMETHING MORE

<b>CHICKEN CARBONARA</b>	\$21
SPAGHETTI WITH BACON, PARMESAN CHEESE, EGG YOLK & GARLIC CREAM	
<b>SEAFOOD LINGUINE</b>	\$28
SEAFOOD MARINARA IN TOMATO BASE, FRESH BASIL, GARLIC WHITE WINE, OLIVE OIL & HINT OF CHILLI.	
<b>EGGPLANT PARMA</b>	\$24
CRUMBED EGGPLANT & ZUCCHINI TOPPED WITH NAPOLI AND VEGAN CHEESE & CHIPS AND SALAD. (V*)	
<b>CALAMARI SALAD</b>	\$24
FRIED CALAMARI TOSSED IN CHORIZO, CORN, ROCKTE, FENNEL WITH HOUSE DRESSING, AIOLI & LIME WAGES. (GF)	
<b>CURRY OF THE DAY</b>	
CHECK OUR SPECIALS BOARD (GF)	
<b>SUPERFOOD SALAD</b>	\$22
SEASONAL ROAST VEGETABLES, ROCKET, HEIRLOOM TOMATO, AVOACDO WALNUTS, ALMOND TOSSED THROUGH HOUSE DRESSING (GF, V*)	
<b>ADD GRILLED CHICKEN</b>	\$4
<b>CHECK OUR SPECIALS BORADS FOR MORE.....</b>	

GF - Gluten free | V - Vegetarian | V\* - Vegan O - Meal can be Made to suit dietary  
requirement upon request

10% SURCHARGE ON PUBLIC HOLIDAYS